VIA ISTRUM

CHARDONNAY



Harvesting: Manually harvested and inspected on a sorting table
Variety: Chardonnay
Yield: 25-30 hl/ha
Denomination: (PGI) Protected Geographical Indication Danube Plain
Origin: Own vineyards, Oryahovo, Bulgaria
Volume: 0.75 l
Vinification: Fermentation in stainless steel tanks with temperature control. Sur lies aging for at least 3 months
Color: Lemon color, with greenish nuances
Aroma: Intensive and well-balanced aromas of green fruits (apple), citrus (lime), with notes of tropical fruits and white flowers
Taste: Complex and rich taste, with flavor of green fruits, citrus and tropical fruits. Excellent minerality and long aftertaste
Serving temperature: 10 - 12° C
Food pairings: Appetizers, fish, poultry, vegetarian dishes, Italian cuisine and soft cheese

Awards: